

DENVER BOTANIC  
**GARDENS**

Community Gardens at Congress Park

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**GREEN! Gardener' s Resource Exchange and Education Newsletter**

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**From Brien:**

Maybe I say this every season, but truly, the gardens have never looked better than they do right now! Thank you to everyone for all the time you are putting into your individual plots, in keeping your pathways clear, in helping to maintain and develop community spaces, and keeping the shed and surrounding areas looking clean and tidy.

Just a few reminders:

- Please do not work/water other people's plots unless you have permission.
- Food donation has started: sign up for your shift today!
- Be extra careful to pull weeds with seeds that might travel to other plots and common areas. This includes henbit, dandelions, salsify, and thistle, just to name a few.



**Calendar:**

July

7/7/16, 3-5pm, Community Garden Open House for DBG staff and the neighborhood

7/9/16, 9-noon, All-hands work day

7/31/16, -noon, All-hands work day

## **Planting in June:**



June is a great time to sow seeds for corn, summer squash, beans (bush and pole), cucumbers, melons, and root crops like beets, carrots, and radishes. Transplants for tomatoes, peppers, eggplant, and most herbs can go in as well. For cold weather crops like spinach, lettuce, and peas, look for heat resistant varieties as indicated on the seed pack. You can also shade these plants by planting them next to taller plants in your plot or covering with shade cloth.

## **Flea Beetles:**



The flea beetles are back. Flea beetles look like little black specks. They damage plants by chewing small "shot holes" in the foliage. They feed on tomatoes, potatoes and other members of the nightshade family, as well as broccoli, cabbage, collards, kale, radishes, and turnips. Young plants are particularly susceptible. An effective repellent is neem oil spray which is available in the shed. It really works! Be sure to spray beneath and on top of all foliage and to spray the stems as well. A few applications should do the trick.



## **The Herb Corner:**

As in our last herbal entry, lavender is from the mint family. While it is thought to be used largely in fragrances, oils, sachets, potpourris and the like, lavender can also be used in food recipes, including vinegars, salads, poultry dishes, and even cookies and cupcakes!

There are many types of lavender, two of which do well in Colorado, or Zone 5-6. The first is English lavender, which can bloom twice in a season. The second is Lavandin, which is a hybrid and can be difficult to find. It only blooms once a season and is taller than English lavender. Spanish and French varieties do not grow well in Colorado as they are not cold hardy and probably will not survive our cold winter; however, they do look lovely mixed in as annuals.

Lavender should be planted in a sunny site with good drainage in slightly alkaline soil with little to no fertilizer. It is drought tolerant and will do best in the highest, sunniest site in your garden. Lavender does not like to be overwatered. In fact, it likes to be

ignored. Mulching lavender is best done with pea gravel or decomposed granite, not with organic materials.

To harvest, after it blooms cut off the stems with flowers and hang inverted strung together. Enjoy in whatever way you fancy!



### **Bindweed Control:**

Bindweed is the most pernicious weed in the garden. A bindweed vine left to its own devices can grow 18 feet across and 20 feet deep in just three growing seasons. One plant can produce more than 500 seeds. To control bindweed you really have to keep at it. Cull, cut or yank bindweed each time you see a vine. Mulch is a deterrent as bindweed likes sun. Keep your eyes out for this invasive weed and pull it whenever you see it. Hopefully we can keep it to a minimum this season.



### **CSU Extension Service:**

The Colorado State University Extension Service is an excellent source of information for gardening in Colorado. The website contains reliable information on just about anything you'd want to grow, a planting calendar, an "Ask an Expert" site, and links to other great websites. Check it out: <http://www.ext.colostate.edu>.



### **Garden History:**

This month's newsletter marks the entry of a new feature on the history of our community garden. Many thanks to gardeners Sue Burleigh and Margaret Purchatzke, and to former gardener Lori Potter for making the source material available.

The Beginnings: The history of community gardens in Denver goes back to the World War II Victory Gardens. Denver's first Victory Garden, dedicated by Mayor Stapleton on March 28, 1943, was located at East Eight Ave and Elizabeth Street (<http://www.denverpost.com/2009/05/14/a-push-for-gardens-of-eatin/>). However the Victory Gardens are not a direct ancestor of our community garden as Denver Botanic Gardens was not established until 1951. The forerunner of the DBG community gardens was established in the early 1960s as a children's garden located between York and Josephine, north of the DBG parking lot and south of the present Morrison Center. The children's garden program continued through the mid 1970s. As interest

in the program began to wane, vacant plots were allocated to adults and families. The garden expanded and evolved between the late '70s and early '80s to become the Morrison Community Garden. During this time gardeners put out a newsletter called the "Green Thumb." A children's garden program was revived in 1998 when a portion of the plots at a corner of the Morrison Garden were inaugurated as Mr. McGregor's "pick and plant" garden.

Next Month: The establishment of the Waring and Gaylord community gardens.

### **Gardening Wit and Wisdom:** “”

Plants want to grow; they are on your side as long as you are reasonably sensible.  
~ Anne Wareham

Gardening is civil and social, but it wants the vigor and freedom of the forest and the outlaw. ~ Henry David Thoreau



### **June Recipe:**

#### **Chicken Salad with Rhubarb    Makes 4 servings.**

##### Ingredients:

½ cup mayonnaise or Greek yogurt  
1 teaspoon Dijon-style mustard  
¼ teaspoon salt  
12 ounces cooked, chopped chicken  
1 cup thinly sliced rhubarb

⅓ cup thinly sliced celery  
1 tablespoon snipped fresh tarragon  
2 tablespoons slivered almonds, toasted  
4 butter lettuce leaves  
Sliced bread

##### Directions:

In a medium bowl combine mayonnaise, mustard, and salt. Add chicken, rhubarb, celery, and tarragon. Toss to coat. Cover and chill 1 to 4 hours. Sprinkle with almonds. Serve with lettuce and bread slices. -- *Better Homes & Gardens*